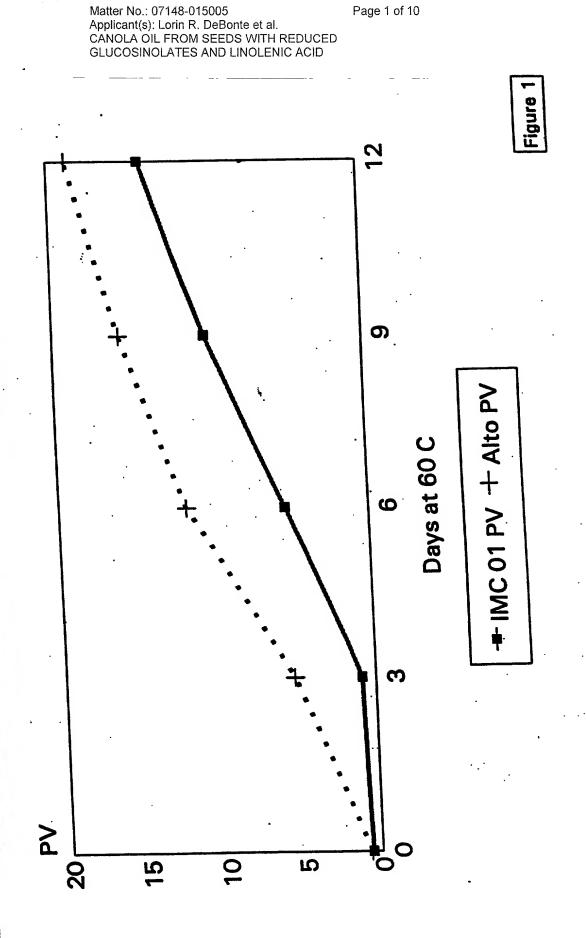
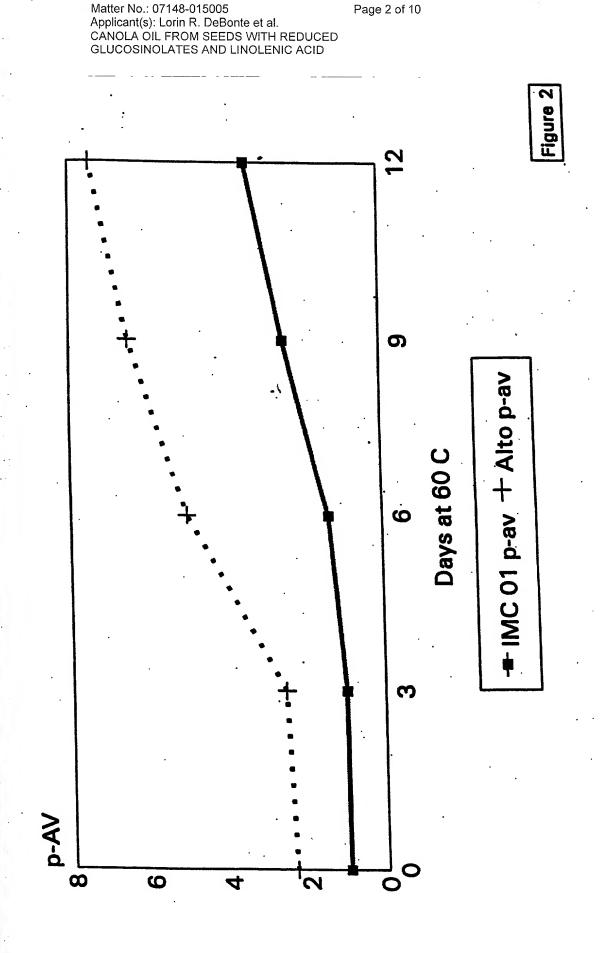
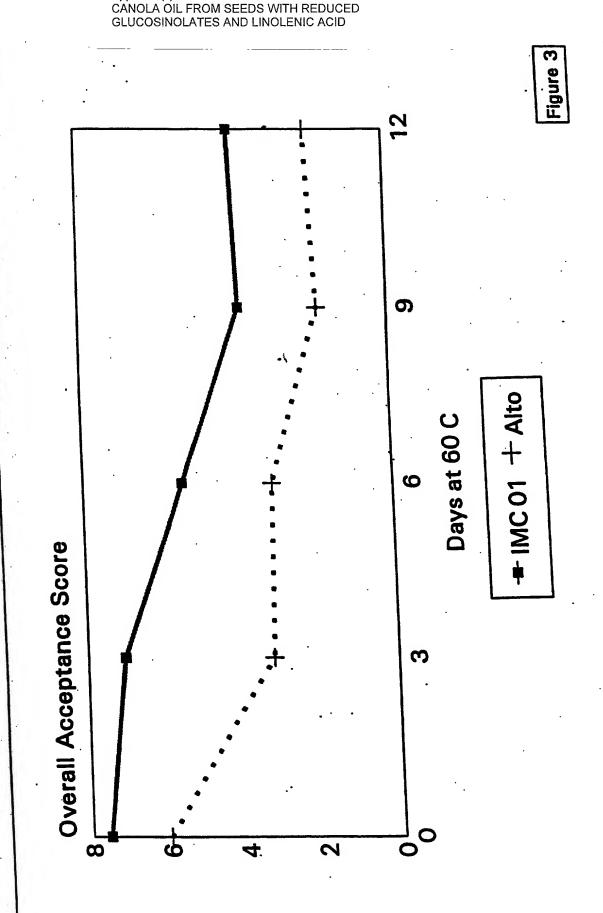
Oxidative Stability by Accelerated Aging Peroxide Value IMC 01 vs Alto



Oxidative Stability by Accelerated Aging para-Anisidine Value IMC 01 vs Alto



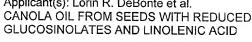
Overall Acceptance Scores IMC 01 vs Alto Flavor Stability by Accelerated Aging

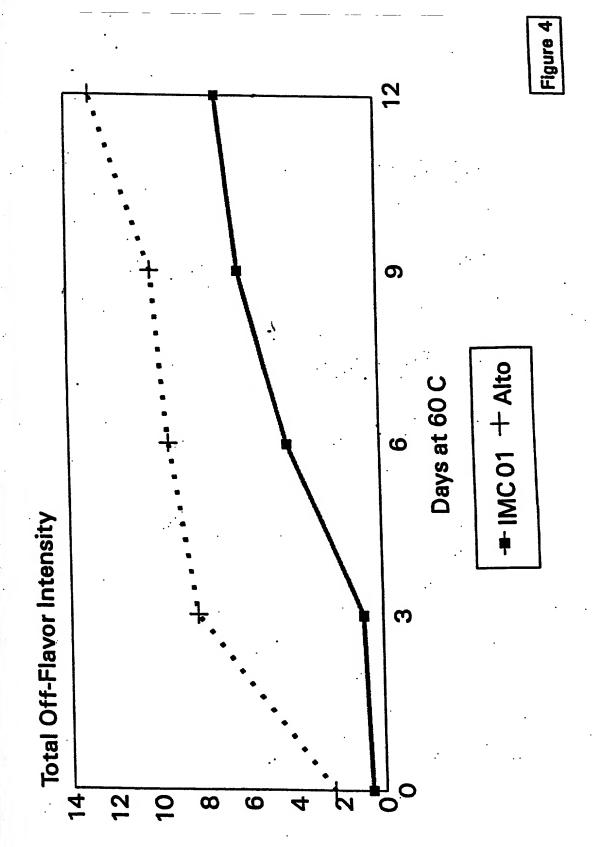


Applicant(s): Lorin R. DeBonte et al.

Flavor Stability by Accelerated Aging Off-Flavor Intensity IMC 01 vs Alto

Matter No.: 07148-015005 Applicant(s): Lorin R. DeBonte et al.

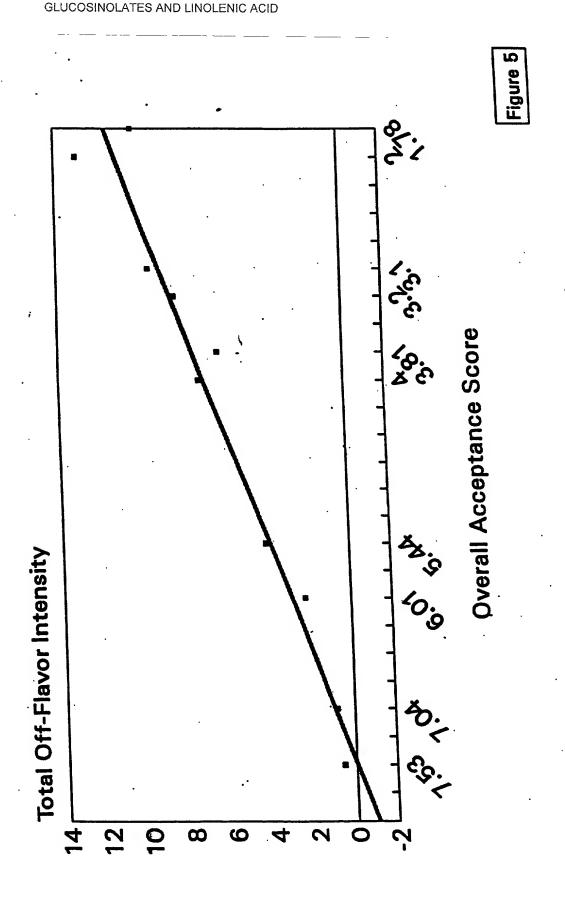




Applicant(s): Lorin R. DeBonte et al.

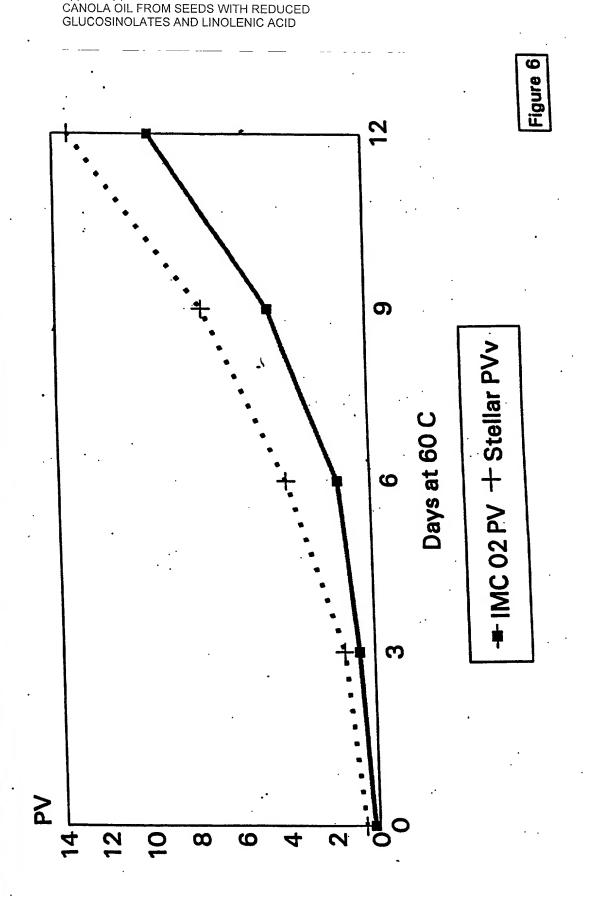
CANOLA OIL FROM SEEDS WITH REDUCED

Overall Acceptance Score vs Off-Flavor Intensity IMC and Alto Flavor Stability Test R-squared = -0.9485



Matter No.: 07148-015005 Applicant(s): Lorin R. DeBonte et al.

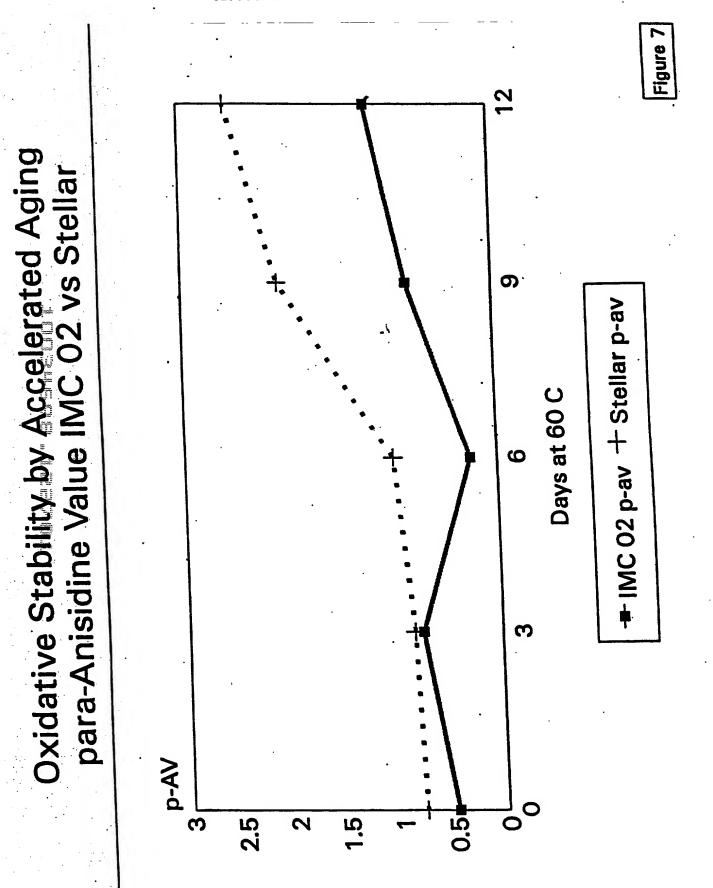
Oxidative Stability by Accelerated Aging Peroxide Value IMC 02 vs Stellar



Matter No.: 07148-015005 Applicant(s): Lorin R. DeBonte et al.

CANOLA OIL FROM SEEDS WITH REDUCED

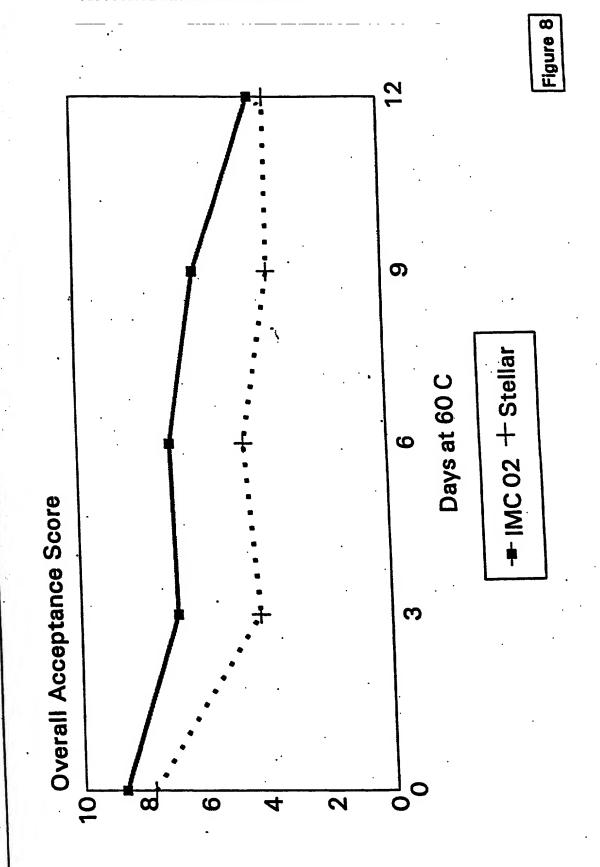
GLUCOSINOLATES AND LINOLENIC ACID

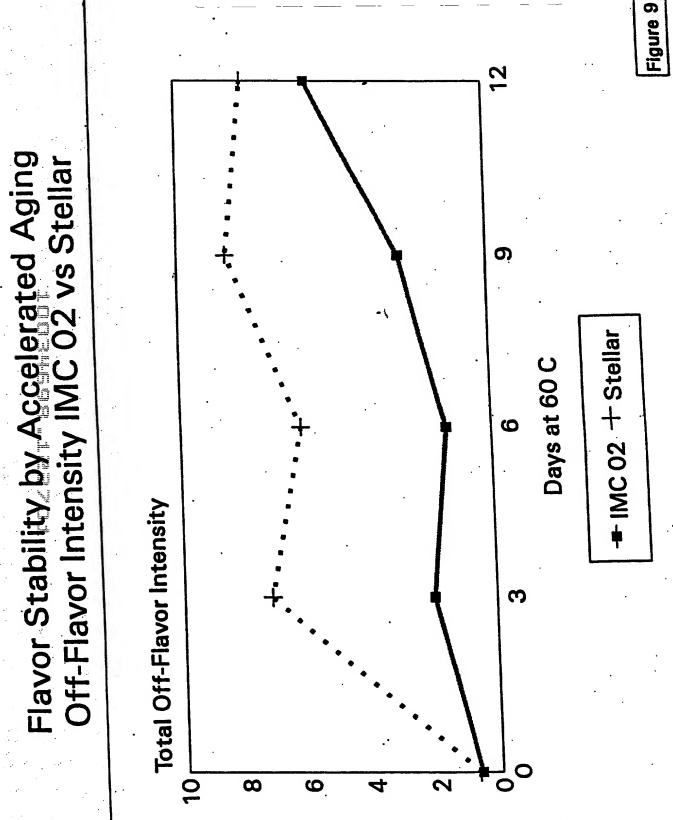


Flavor Stability by Accelerated Aging Overall Acceptance IMC 02 vs Stellar

Applicant(s): Lorin R. DeBonte et al. CANOLA OIL FROM SEEDS WITH REDUCED

GLUCOSINOLATES AND LINOLENIC ACID





Applicant(s): Lorin R. DeBonte et al.

CANOLA OIL FROM SEEDS WITH REDUCED GLUCOSINOLATES AND LINOLENIC ACID

Applicant(s): Lorin R. DeBonte et al.

Overall Acceptance Scores ws Off-Flavor Intensity IMC 02 vs Stellar Flavor Stability Test R-squared = -0.9428

